

CATERING MENU



WELCOME TO THE GARDEN!

Thank you for giving us the opportunity to introduce the Hilton Garden Inn Milford to you for your special event. Here at the Hilton Garden Inn we strive to provide nothing but the best experience, whether you hosting a special occasion, meeting, seminar or celebration. HGI Milford starts with a seamless planning process leading up to your unforgettable event and leaving our clients and guests with smiles.

Please take a moment to look over our catering menus. You'll find plenty of choices, complemented by our knowledgeable and attentive staff professionals who are committed to creating a successful event for you and your attendees/guests.

If you have any questions, please do not hesitate to contact us. We are pleased to offer assistance with any additional information you may need to make a decision on your event.

Thanks for making us a part of your plans. We hope to welcome you soon to Hilton Garden Inn Milford!

The Hilton Garden Inn Team

BREAKFAST BUFFET



Add Fresh Breakfast Smoothies

For only \$3.00pp

CLASSIC CONTINENTAL BREAKFAST 10.99 pp

Fresh Florida Orange Juice
Sweet Cream Butter and fruited Jams
Assorted Baked Breakfast Pastries and Muffins
Sliced Seasonal Fruit
Freshly Brewed Coffee, Decaf and Assorted Tea

EXECUTIVE CONTINENTAL BREAKFAST 12.99 pp

Fresh Florida Orange Juice and Apple Juice
A Selection of Cold Cereals served with Cold Milk
Assorted Baked Breakfast Pastries
Muffins and Bagels
Sweet Cream Butter and fruited Jams
Creamy Yogurt and Granola
Sliced Seasonal Fruit
Freshly Brewed Coffee, Decaf and Assorted Tea

TOP OF THE MORNING BREAKFAST BUFFET

Fresh Florida Orange Juice and Apple Juice 14.99 pp

Assorted Baked Breakfast Pastries and Muffins
A Selection of Cold Cereals served with Cold Milk
Sweet Cream Butter and Fruited Jams
Freshly Sliced Seasonal Fruit and Yogurt
Farm Fresh Scrambled Eggs
Rashers of Crisp Bacon and Sausage Links
Home Fried Potatoes
Freshly Brewed Coffee, Decaf and Assorted Tea

BREAKFAST on the Run

8.99 pp

Bacon, Egg & Cheese on a Bagel
Fruited Granola Bar
And a Hot Cup of Joe to go

All Prices are subject to 21% Service Charge & 6.35% Sales Tax

THE BRUNCH TABLE

Brunch Menu includes Coffee, Decaf and Assorted Tea

THE CAPTAINS BRUNCH

Fresh Florida Orange Juice and Apple Juice **21.99 pp**
Assorted Breakfast Pastries and Muffins,
Sweet Cream Butter and Fruited Jams,
A Selection of Cold Cereals served with Cold Milk
Freshly Sliced Seasonal Fruit and Yogurt.
Farm Fresh Scrambled Eggs, Sausage Links and Bacon
Country Potatoes and Seasonal Vegetable.
Chicken Marsala with mushroom wine sauce
Penne A la Vodka
Herb Roasted Cod w/ Lemon Butter Sauce
Tossed Garden Salad, Rolls & Sweet Cream Butter

PERFECTLY BRUNCH

Fresh Florida Orange Juice and Apple Juice **16.99 pp**
Assorted Breakfast Pastries and Muffins,
Sweet Cream Butter and Fruited Jams,
Freshly Sliced Seasonal Fruit and Yogurt.
Fresh Scrambled Eggs, Sausage Links and Bacon
French Toast w/ Fresh Strawberries & Maple Syrup
Honey Glazed Ham with pineapple raisin sauce
Country Potatoes and Seasonal Vegetable.

Add an Omelet Station to any Buffet 6.99 pp
with Chef Attendant

Add a Carving Station to any Buffet 8.99 pp
With Roast Beef or Virginia Ham
with Chef Attendant



All Prices are subject to 21% Service Charge & 6.35% Sales Tax

TAKE A BREAK

COFFEE SERVICE 5.00 per person

Freshly Brewed Regular, Decaffeinated Coffee
Assorted Teas & Bottled Water

THE COOKIE JAR 8.95 per person

Fresh Baked Cookies, Biscotti, and Brownies
Ice Cold Milk, Freshly Brewed Regular, Decaffeinated
Coffee & Assorted Teas

FITNESS FIRST 8.95 per person

Assorted Individual Low Fat Yogurt
Assorted Granola Bars, Whole Fresh Fruit, Trail Mix
Freshly Brewed Regular, Decaffeinated Coffee &
Assorted Teas
Flavored Bottled Water

JUST RIGHT 9.95 per person

Crudités with Ranch Dip
Hummus served on Pita Chip
Freshly Brewed Regular, Decaffeinated Coffee &
Assorted Teas Bottled Water

BALL PARK BREAK 9.95 per person

Hot, Fresh Jumbo Pretzels with Yellow & Spicy Brown
Mustards
Tri-Color Tortilla Chips with Fresh Salsa & Hummus
Boxes of Cracker Jacks
Freshly Brewed Regular, Decaffeinated Coffee, Assorted
Teas & Cold Assorted Beverages



All Prices are subject to 21% Service Charge & 6.35% Sales Tax

BUILD A BREAK

Variety of Canned Beverages – Coke, Diet Coke, Sprite	\$2.50 per can
Coffee by the Gallon – Please Select Regular or Decaffeinated – Approx. 16 cups	\$40.00 per gallon
Bottled Spring Water	\$2.50 per bottle
Flavored Bottled Water	\$3.00 per bottle
Bottled or Canned Juice	\$2.50 per bottle / can
Hot & Cold Beverage Station (2 hours)	\$9.50 per person
Seasonal Whole Fruit	\$3.00 per piece
Fresh Fruit & Yogurt Parfait Topped with Granola	\$3.00 per cup
Assorted Bagels with Regular & Flavored Cream Cheese	\$20.00 per dozen
Breakfast Burritos	\$48.00 per dozen
Variety of Bagged Chips	\$24.00 per dozen
Danish Pastries	\$22.00 per dozen
Freshly Baked Cookies	\$22.00 per dozen
Fudge Brownies	\$22.00 per dozen
Variety of Granola Bars & Trail Mix	\$24.00 per dozen
Assortment Chocolate & Candy Bars	\$24.00 per dozen

All Prices are subject to 21% Service Charge & 6.35% Sales Tax

LUNCH BUFFET



CLASSIC DELI BUFFET **19.00 per person**

Create Your Own Sandwich Just the Way You Like it!

A Variety of Bakery Fresh Breads
Sliced Roast Beef, Turkey Breast, Smoked Ham, Tuna Salad
American Cheese, Swiss Cheese, Provolone Cheese, Lettuce,
Tomatoes & Condiments

Served with Homemade Pasta Salad,
Potato Chips & Crispy Pickles

Chef's Choice of Dessert

Assorted Soda Cans
Freshly Brewed Regular, Decaffeinated Coffee & Assorted Tea



WRAP IT UP **20.00 per person**

Assorted Fresh Deli Wraps Stuffed with either

Oven Roasted Turkey,

Roast Beef, or

Smoked Deli Ham,

Sliced Tomato & Romaine Lettuce

*Seasonal Grilled Vegetable Wrap – an added option

Homemade Pasta Salad
Garden Spring Mix with House Dressing

Chef's Choice of Dessert

Assorted Soda Cans
Freshly Brewed Regular, Decaffeinated Coffee & Assorted Tea

All Prices are subject to 21% Service Charge & 6.35% Sales Tax

THEMED LUNCH BUFFET



THE BARBEQUE GARDEN

22.00 per person

Tossed Garden Salad with 2 Dressings on the side

Baked Macaroni and Cheese

Barbeque Chicken

Pulled Pork

Corn on the Cob

Add Barbeque Ribs for an additional \$6.00 per person

Fudge Brownies

Assorted Soda Cans

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Tea

TOUR OF ITALY

24.00 per person

Crisp Caesar Salad Topped with Croutons & Parmesan

Garlic Breadsticks

Penne Pasta with Tomato Basil Marinara

Breaded Chicken Parmesan

Chef's Choice Seasonal Fresh Vegetables

Tiramisu

Assorted Soda Cans

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Tea

SOUTH OF THE BORDER

24.00 per person

Mixed Green Salad with House Dressing

Grilled Chicken Fajitas with Flour Tortillas

Seasoned Beef Taco Bar with Crisp Corn Tortilla Shells

Assorted Toppings include; Shredded Lettuce, Diced Tomatoes, Cheddar Cheese, Guacamole, Salsa & Sour Cream

Served with Southwestern Style Rice

Churros

Assorted Soda Cans

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Tea

All Prices are subject to 21% Service Charge & 6.35% Sales Tax

PLATED LUNCH MENU

MINIMUM 20 PPL



LUNCH MENU INCLUDES

Warm Rolls & Butter
Dessert of the Day
Freshly Brewed Regular and Decaffeinated Coffee, &
Assorted Tea

Choice Of One

Medley of Greens with House Dressing
Caesar Salad with Croutons & Fresh Parmesan

Choice of One

Lightly Seasoned Green Beans
Steamed Broccoli with Lemon
Fresh Vegetable Medley

Choice of One

Herb Roasted Red Skin Potatoes
Roasted Garlic Mashed Potatoes
Brown Rice
Rice Pilaf

CHOICE OF TWO ENTREES

CHICKEN MARSALA **21.00 per person**

Pan Seared Chicken Breast topped with Sliced Mushrooms in a traditional Marsala Wine Sauce

CHICKEN FLORENTINE **21.00 per person**

Chicken Breast topped with Sautéed Spinach and a White Wine Butter Sauce

MARINATED LONDON BROIL **23.00 per person**

Marinated London Broil Grilled to perfection.
Drizzled with a Roasted Red Pepper Demi-Glaze

BLACKENED SALMON **24.00 per person**

Pan Seared Salmon with a Lemon Dill Sauce

All prices are subject to 21% Service Charge & 6.35 Sales Tax

FULL SERVICE PLATED DINNER

All Prices are per person for parties of 20 or more
Parties of 50 or more may choose 3 entrees

Appetizers Choose one

- Fresh Fruit Compote 2.95
- Melon and Prosciutto 4.95
- Jumbo Shrimp Cocktail 8.95

Salad Course Choose one (Included with Entrée)

- Tossed Garden Salad with House Dressing
- Traditional Caesar Salad with Garlic Croutons
- Petite Wedge Salad

Pasta Course Choose one

- Farfalle ala Vodka 3.99
- Penne bolognaise 3.99
- Tortellini Carbonara 4.99
- Fettuccini Alfredo 4.99

Intermezzo

- Lemon Sorbet with a Fan wafer 1.99

Entrée Selections

- Roast Prime Rib of Beef au Jus 38.99
- Baked Stuffed Shrimp with Crabmeat 35.99
- Stuffed Chicken Breast with Giblet Gravy 29.99
- Chicken Cordon Bleu with Morney Sauce 32.95
- Stuffed Filet of Sole with Newburg Sauce 30.99
- Filet Mignon with Barnaise Sauce 42.99



Entrees include warm rolls & butter,
roasted potatoes and mixed vegetable
and Chefs choice of dessert

DINNER BUFFET

Back to Basics Buffet 21.99

Warm dinner rolls and sweet cream butter
Tossed garden salad with house dressing
Penne pasta with Bolognese sauce
Baked Italian chicken
Boston baked Scrod with lemon butter sauce
Roasted Potatoes and garden mixed vegetables
Apple Pie

The Kings Table 27.99

Warm dinner rolls and sweet cream butter
Tossed garden salad with house dressing
Three potato salad and vegetable Balsamic pasta salad
Stuffed Chicken Breast with cranberry dressing and giblet gravy
Baked Stuffed Filet of Sole with crabmeat dressing and Newburg sauce
Sliced Roast Baron of Beef with mushroom gravy and pearl onions
Italian Pasta ala Vodka with aromatic vegetables
Duchess potatoes and glazed carrots
Assorted Mini Cakes

Beverages and Dessert \$8.00

Soda & Water Pitchers
Regular Coffee, Decaf and Assorted Tea
Chef's Choice of Dessert



Hot & Cold Beverages \$5.00

Soda & Water Pitchers
Regular Coffee, Decaf and Assorted Tea



All Prices are subject to 21% Service Charge & 6.35% Sales Tax

YOUR CHOICE BUFFET

Your Buffet will come with warm rolls & butter



Entrees Choose Two 12.99pp

Add 3.00 for each additional Entree added to your buffet

- Penne pasta with Bolognese sauce
- Baked Italian Chicken
- Boston Baked Scrod with lemon butter sauce
- Chicken Cordon Bleu with Morney sauce
- Baked Manicotti with marinara sauce and Provolone cheese
- Stuffed Chicken Breast with cranberry dressing and giblet gravy
- Sliced Roast Baron of Beef with mushroom gravy and pearl onions
- Italian Pasta ala Vodka with aromatic vegetables
- Roast Caribbean Pork Loin with Mango Salsa



Salads Choose one 3.99pp

Add 1.00 for each additional salad added to your buffet

- Tossed Garden Salad
- Traditional Caesar Salad
- Spinach Salad with warm bacon dressing
- Three Potato Salad
- Creamy Cole Slaw
- Balsamic Pasta Salad



Sides Choose Two 2.99pp

Add 1.00 for each additional side added to your buffet

- | | |
|-------------------------|----------------------------|
| Vegetable Couscous | Oven Roasted Potatoes |
| Glazed Carrots | Duchess Potatoes |
| Green Beans | Rice Pilaf |
| Mixed Garden Vegetables | Garden Peas & pearl onions |

All Prices are subject to 21% Service Charge & 6.35% Sales Tax

RECEPTION STATIONS

VEGETABLE CRUDITE

Freshly Cut Aromatic Vegetables
with Cool Ranch Dipping Sauce

\$3.25 pp

INTERNATIONAL CHEESE AND FRESH SEASONAL FRUIT DISPLAY

Imported and domestic cheeses,
pepperoni, artisan crackers and
fresh sliced fruits and berries

\$4.95 pp

CARVING BOARD*

With Chef Attendant

Choose one \$6.75 pp

Choose two \$10.75 pp

Roast Baron of Beef

with horseradish sauce

Spiced Virginia Ham

with pineapple relish

Slow Roasted Turkey

with Cranberry Mayonnaise

Caribbean Pork Tenderloin

with Mango Salsa

Carvings served with demitasse rolls

THE SALAD GARDEN

5.95 pp

Mixed Spring Greens,

Crisp Romaine Lettuce,

and Tender Baby Spinach

Fixins include; Ripe Tomato,
Cucumber, Carrots, Onions, Peppers,
Crumbled Bacon, Ripe Olives, Grated
Cheese and Garlic Croutons

Choice of Two Dressings

Italian, French, Russian, Blue Cheese
Balsamic Vinaigrette or House

PASTA STATION*

Choose Two Pastas

And Choose Two Sauces

\$7.95 pp

Pastas

Penne

Bow Ties

Elbows

Linguini

Angle Hair

Rotini

Sauces

Alfredo

Marinara

Carbonara

Ala Vodka

Pesto Cream

Bolinas

**Carving Board and Pasta Stations require a
chef fee of \$75 for a two-hour service*

All Prices are subject to 21% Service Charge & 6.35% Sales Tax

HORS D'OEUVRES

Served buffet style, one to two hours depending on quantity

Choice of 4: 2 cold and 2 hot hors d'oeuvres	\$9.99 per person
Each additional item	\$2.50 per person

COLD SELECTIONS

Assorted Cold Canapes
Fresh Mozzarella & Grape Tomato Skewers
Jumbo Shrimp Cocktail
Capris' Bruschette
Salami Coronets
Assorted Cheese & Crackers
Vegetable Crudite

HOT SELECTIONS

Mini Maryland Crab Cakes
Scallops Wrapped in Bacon
Franks in a Blanket
Assorted Mini Quiche
Pastry Cheese Puffs
Swedish Meatballs
Cajun Popcorn Chicken
Chicken Satay
Fried Cheese Ravioli
Cheeseburger Sliders
Pulled Pork Sliders

All Prices are subject to 21% Service Charge & 6.35% Sales Tax

CASH BAR

HOUSE SELECTIONS

Vodka
Gin
Rum
Tequila
Scotch
Whiskey
Trinity Oaks Wines
Domestic Beers

TOP SHELF SELECTIONS

Tanqueray Captain
Morgan
Jose Quervo
Absolute
Bacardi
Cutty Sark
Jack Daniels
Domestic and Imported Beers
Trinity Oaks Wines

PREMIUM SELECTION

Bombay Sapphire
Glenlivet 12 Year
Patron
Ketel One
Makers Mark
Crown Royal
Jameson
Dewars
Domestic and Imported Beers
Premium Wine Selections

HOST BAR

HOUSE SELECTIONS

Per person price
\$12 - 1st hour
\$6 each additional hour

TOP SHELF SELECTIONS

Per person price
\$14 - 1st hour
\$7 each additional hour

PREMIUM SELECTION

Per person price
\$16 - 1st hour
\$8 each additional hour

All Prices are subject to 21% Service Charge & 6.35% Sales Tax